

DEPARTMENT OF HEALTH
CITY OF NEW YORK

RULES AND REGULATIONS

RELATING TO THE

Sale of Milk and Cream

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RELATING TO

The Proper Maintenance of Cows and
Cow Stables within the City of New York

AND

EXTRACTS

FROM THE

SANITARY CODE

1914

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Regulations Governing the Grades and Designation of Milk and Cream

The following classifications apply to milk and cream. The regulations regarding

GRADES OF MILK OR CREAM WHICH MAY BE SOLD IN THE CITY OF NEW YORK	DEFINITION	TUBERCULIN TEST AND PHYSICAL CONDITION	BACTERIAL CONTENTS
GRADE A Milk or Cream (Raw)	Grade A milk or cream (raw) is milk or cream produced and handled in accordance with the minimum requirements, rules and regulations as herein set forth.	1. Only such cows shall be admitted to the herd as have not reacted to a diagnostic injection of tuberculin and are in good physical condition. 2. All cows shall be tested annually with tuberculin and all reacting animals shall be excluded from the herd.	Grade A milk (Raw) shall contain more than 60,000 bacteria per c. c. and cream more than 300,000 bacteria per c. c. when delivered to the consumer or at any time prior to such delivery.
Milk or Cream (Pasteurized)	Grade A milk or cream (pasteurized) is milk or cream handled and sold by dealers holding permits therefor from the Board of Health, and produced and handled in accordance with the requirements, rules and regulations as herein set forth.	No tuberculin test required but cows must be healthy as disclosed by physical examination made annually.	Grade A milk (pasteurized) shall not contain more than 3,000 bacteria per c. c. and Cream (pasteurized) more than 150,000 bacteria per c. c. when delivered to the consumer or at any time after pasteurization and prior to such delivery. No milk supply averaging more than 200,000 bacteria per c. c. shall be pasteurized for sale under this designation.
GRADE B Milk or Cream (Pasteurized)	Grade B milk or cream (pasteurized) is milk or cream produced and handled in accordance with the minimum requirements, rules and regulations herein set forth and which has been pasteurized in accordance with the requirements and rules and regulations of the Department of Health for pasteurization.	No tuberculin test required but cows must be healthy as disclosed by physical examination made annually.	No milk under this grade shall contain more than 100,000 bacteria per c. c. and no cream shall contain more than 500,000 bacteria per c. c. when delivered to the consumer or at any time after pasteurization and prior to such delivery. No milk supply averaging more than 1,500,000 bacteria per c. c. shall be pasteurized in this city for sale under this designation. No milk supply averaging more than 300,000 bacteria per c. c. shall be pasteurized outside of this city for sale under this designation.
GRADE C Milk or Cream (Pasteurized) (For cooking and manufacturing purposes only).	Grade C milk or cream is milk or cream not conforming to the requirements of any of the subdivisions of Grade A or Grade B and which has been pasteurized according to the requirements and rules and regulations of the Board of Health or boiled for at least two (2) minutes.	No tuberculin test required but cows must be healthy as disclosed by physical examination made annually.	No milk of this grade shall contain more than 300,000 bacteria per c. c. and no cream of this grade shall contain more than 1,500,000 bacteria per c. c. after pasteurization.

NOTE—Sour milk, buttermilk, sour cream, kumyss, matzoon, zoolac and similar shall be pasteurized before being put through the process of souring. Sour cream shall have no other words than those designated herein shall appear on the label of any container authorized under the State laws.

Cream Which May Be Sold in The City of New York.

Microbial content and time of delivery shall not apply to sour cream.

NECESSARY SCORES FOR DAIRIES PRODUCING	TIME OF DELIVERY	BOTTLING	LABELING	PASTEURIZATION
Equip. 25 Meth. 50 Total 75	Shall be delivered within 36 hours after production.	Unless otherwise specified in the permit this milk or cream shall be delivered to the consumer only in bottles.	Outer caps of bottles shall be white and shall contain the words Grade A, Raw, in black letters in large type, and shall state the name and address of the dealer.	
Equip. 25 Meth. 43 Total 68	Shall be delivered within 36 hours after pasteurization.	Unless otherwise specified in the permit this milk or cream shall be delivered to the consumer only in bottles.	Outer caps of bottles shall be white and shall contain the words Grade A in black letters in large type, date and hours between which pasteurization was completed; place where pasteurization was performed; name of the person, firm or corporation offering for sale, selling or delivering same.	Only such milk or cream shall be regarded as pasteurized as has been subjected to a temperature averaging 145° Fahr. for not less than 30 minutes.
Equip. 20 Meth. 35 Total 55	Milk shall be delivered within 36 hours and cream within 48 hours after pasteurization.	May be delivered in cans or bottles.	Outer caps of bottles containing milk and tags affixed to cans containing milk or cream shall be white and marked "Grade B" in bright green letters in large type, date pasteurization was completed, place where pasteurization was performed, name of the person, firm or corporation offering for sale, selling or delivering same. Bottles containing cream shall be labeled with caps marked "Grade B" in bright green letters, in large type and shall give the place and date of bottling and shall give the name of person, firm or corporation offering for sale, selling or delivering same.	Only such milk or cream shall be regarded as pasteurized as has been subjected to a temperature averaging 145° Fahr. for not less than 30 minutes.
Score 40	Shall be delivered within 48 hours after pasteurization.	May be delivered in cans only.	Tags affixed to cans shall be white and shall be marked in red with the words "Grade C" in large type and "for cooking" in plainly visible type, and cans shall have properly sealed metal collars, painted red on necks.	Only such milk or cream shall be regarded as pasteurized as has been subjected to a temperature averaging 145° Fahr. for not less than 30 minutes.

products shall not be made from any milk of a less grade than that designated for "Grade B" not contain a less percentage of fats than that designated for cream. containing milk or cream or milk or cream products except the word "certified" when

GENERAL RULES AND REGULATIONS

PERMITS.

1. A permit for the sale of milk or cream, of any grade or designation, may be granted only after an application has been made in writing on the special blank provided for that purpose.

2. A permit for the sale of milk or cream, of any grade or designation, may be granted only after the premises where it is proposed to care for and handle such milk shall have been rendered clean and sanitary.

3. Every permit for the sale of milk or cream shall expire on the last day of December of the year in which it is granted.

4. No vehicle shall be used for the transportation of milk, condensed milk, or cream, without a permit from the Board of Health. A vehicle permit for the sale or transportation of milk, condensed milk, or cream, shall be conspicuously displayed on the outside of the vehicle so that it may be readily seen from the street. The said vehicle shall bear the name and address of the corporation, firm or person using said vehicle for the transportation of milk, condensed milk or cream in letters at least 3" in height and conspicuously placed.

5. Every permit for the sale of milk or cream, of any grade or designation, in a store or other premises shall be so conspicuously placed that it may be readily seen at all times.

6. All stores selling or keeping for sale milk, condensed milk, or cream will be frequently inspected and scored by a system adopted by the Department of Health, and the revocation of the permit of any store may ensue if the score is found repeatedly below the required standard.

7. The revocation of a permit may ensue for violation of any of the rules and regulations of the Department of Health governing the production, handling and sale of milk or cream or condensed milk.

8. The permanent revocation of a permit may follow upon repeated conviction of the holder thereof for violations of those sections of the Sanitary Code relating to milk or cream or condensed milk.

9. No milk or cream shall be held, sold or offered for sale in the City of New York, which is produced on dairies which do not score 40% or over on the official dairy score cards, approved by the Board of Health.

SANITARY REQUIREMENTS.

1. Milk, condensed milk, or cream shall not be kept for sale or stored in any stable, in any room used for sleeping purposes, in any room which is insanitary or in any room in direct communication with such stable or room, or with watercloset apartments, except when such watercloset apartments are enclosed by a vestibule. The doors of watercloset apartments and of vestibules thereof, must be provided with a self-closing device, the door of watercloset opening toward toilet and the door of vestibule opening outward. Milk or cream shall not be stored, handled, or sold in any room used for domestic purposes (other than sleeping), or in any room which communicates therewith, unless all communicating doors are provided with some self-closing device.

2. Milk, condensed milk, or cream shall not be sold or stored in any room which is dark, poorly ventilated, or dirty, or in which rubbish or useless material is allowed to accumulate, or in which there are offensive odors.

3. All vessels which contain milk, condensed milk or cream, while on sale, must be protected by suitable covers. Vessels must be so placed that the milk, condensed milk or cream will not become contaminated by dust, dirt or flies.

4. Milk, condensed milk, or cream shall not be allowed to stand on the sidewalk or outside of the store door longer than absolutely necessary for transportation.

5. Milk, condensed milk, or cream must not be transferred from one container to another on the streets, at ferries, or at railroad depots.

6. Vessels in which milk, condensed milk, or cream is kept for sale shall be kept either in a milk tub, properly iced, or in a clean ice-box or refrigerator in which these or similar articles of food are stored.

7. All containers in which milk, condensed milk, or cream is stored, handled, transported, or sold, must be thoroughly cleaned

and sterilized before filling. Such cleaning and sterilizing shall not be done, nor shall any containers be filled in any stable, in any room used for sleeping purposes, or in any room having connection with such stable or rooms, or with watercloset apartments, except when such watercloset apartments are enclosed by a vestibule; the doors of the same being provided with a self-closing device; the door of watercloset opening toward toilet, and the door of vestibule opening outward.

8. The ice-box or ice-tub in which milk, condensed milk, or cream is kept must be maintained in a thoroughly clean condition, and must be scrubbed at such times as may be directed.

9. The overflow pipe from the ice-box in which milk, condensed milk, or cream is kept must not be directly connected with the drain pipe or sewer, but must discharge into a properly trapped, sewer-connected, water-supplied open sink.

10. No person having an infectious disease or caring for or coming in contact with any person having an infectious disease, shall handle milk.

11. All cans or receptacles used in the sale or delivery of milk, cream or condensed milk when found to be in an unfit condition to be so used by reason of being worn out, badly rusted or with rusted inside surface or in such condition that they cannot be rendered clean and sanitary by washing shall be condemned by inspectors of this department. Every such can or receptacle when so condemned shall be marked by a stamp, impression or device showing that it had been so condemned and when so condemned shall not thereafter be used by any person for the purpose of selling, delivering or shipping milk or cream or condensed milk.

LABELING.

1. Each container or receptacle used for bringing or delivering milk or cream into the City of New York shall bear a tag or label stating, if shipped from a creamery or dairy, the location of the said creamery or dairy, the date of shipment, the name of the dealer and the grade of the product contained therein, except as elsewhere provided for delivery of cream in bottles.

2. All milk or cream brought into the City of New York to be pasteurized, shall have a tag affixed to each and every can, indicating the place of shipment; date of shipment, and the words "to be pasteurized at (stating location of pasteurizing plants)."

3. As soon as the contents of such container or receptacle are sold, or before the said container is returned or otherwise dis-

posed of, or leaves the possession of the dealer, the tag thereon shall be removed and kept on file in the store where such milk or cream has been sold, for a period of two months thereafter, for inspection by the Department of Health.

4. Every wholesale dealer in the City of New York shall keep a record in his main office in the said city, which shall show from which place or places milk or cream, delivered by him daily to retail stores in the City of New York, has been received, and to whom delivered, and the said record shall be kept for a period of two months, for inspection by the Department of Health, and shall be readily accessible to the inspectors of the said Department at all times.

5. Milk of one grade or designation shall not be held, kept, offered for sale, sold or labeled as milk of a higher grade or designation so as to deceive or mislead the purchaser.

PASTEURIZATION.

1. All containers in which pasteurized milk or cream is delivered shall be plainly tagged or labeled "Pasteurized" and the said tags or labels shall be marked in accordance with rules set forth for each grade.

2. Only such milk or cream shall be regarded as pasteurized as has been subjected to a temperature averaging 145 degrees F. for not less than 30 minutes.

3. The milk or cream after pasteurization must be cooled at once and placed in clean sterilized containers, and the containers immediately sealed.

4. Milk or cream which has been heated in any degree will not be permitted to be sold in the City of New York unless the heating conforms with the requirements of the Department of Health for the pasteurization of milk or cream.

5. Permits will not be granted to pasteurize milk or cream unless all apparatus connected with said pasteurizing has been approved by the Department of Health.

6. No milk or cream shall be sold, held, kept and offered for sale in the City of New York as "Pasteurized" unless said milk or cream has been pasteurized under permit from the Board of Health in conformity with the rules and regulations thereof.

7. No milk or cream shall be pasteurized a second time.

8. Pasteurized milk shall not be held, kept, offered for sale or sold in bottles unless such milk has been bottled at the place of pasteurization.

9. All heaters or pasteurizers used in the pasteurization of milk or cream shall be equipped with suitable automatic time and temperature recording devices, indicating to what temperature the milk or cream has been heated, and the length of time it was subjected to such heat, as well as the time when such record was made.

10. Milk or cream shall not be received in any room or apparatus where Grade A pasteurized milk or cream is handled and treated, unless the said milk or cream complies with the minimum requirements for Grade A pasteurized milk.

*RULES AND REGULATIONS FOR THE SALE OF
DIPPED MILK AND CREAM IN STORES IN
THE CITY OF NEW YORK.*

1. Milk or cream shall not be handled or sold in any room which is unduly crowded with goods, wares or merchandise.

2. Milk or cream shall not be dipped from cans stored in a room in which butter or cheese is manufactured.

3. Milk or cream must be stored in a cooling or refrigerating room, or ice chest, the construction of which has been approved by the Department of Health.

4. Milk or cream shall not be dipped from cans stored in a milk booth.

5. Milk shall be kept at a temperature of 50 degrees Fahrenheit, or below, at all times.

Equipment.

1. Rooms in which milk or cream is handled or sold shall be well lighted.

2. The floors, walls and ceilings shall be smooth and must be kept clean and sanitary.

3. All windows and doors shall be properly screened.

4. An adequate supply of hot water shall be provided for the washing of utensils.

5. A sufficient number of properly constructed ice tubs, or other adequate refrigerating facilities, for cans of milk or cream shall be provided.

6. All utensils used for dipping milk or cream shall be of the seamless sanitary type, heavily tinned.

Methods.

1. No milk or cream shall be dipped from cans stored in any room in which rubbish or dirty material is allowed to accumulate, or in which there are offensive odors.

2. All cans or other receptacles used for milk or cream shall be cleaned thoroughly immediately upon emptying.

3. The cans from which milk or cream is dipped shall be packed in ice, and shall be kept covered as much as possible at all times.

4. The ice-tubs in which milk or cream is stored shall be painted inside and outside and shall be kept clean at all times.

5. A separate dipper shall be provided for each can from which the supply is being served and such dipper shall remain in the can between dippings until all the milk in the can has been disposed of.

6. All dippers, measures or other utensils used in the handling of milk, condensed milk or cream must be kept clean while in use and must be thoroughly cleaned with hot water and soda (sodium carbonate) and then with boiling water directly after each day's use.

7. All goods sold in milk stores must be either in unbroken packages, or must be so placed, protected and handled that no dust or odors therefrom can injuriously affect the milk.

8. Dry sweeping and dusting in rooms in which milk or cream is dispensed is prohibited.

9. The tags on cans of milk or cream must be kept on file in the store for at least two months, for inspection by the Department of Health.

10. The attendants shall wear clean, washable outer clothing.

11. Only such persons shall be employed as are free from infectious disease which may be transmitted in the handling of milk.

RULES AND REGULATIONS FOR THE USE OF A DIRT TESTER.

1. A dirt tester approved by the Department of Health of the City of New York must be used in all creameries shipping milk to the City of New York.

2. All milk received at any creamery shipping milk as aforesaid must be tested thereat by the person having the management and control of such creamery, at least once a week, the results of such test to be posted in a conspicuous place in the creamery and duplicates of such test forwarded to the Department of Health at the end of each month.

3. A photograph or gauge established by the Board of Health of the City of New York must be used as a standard in the creameries herein referred to in determining whether milk contains excessive dirt.

4. Where the maximum of dirt, according to the standard is shown to habitually exist in milk officially tested by the Department of Health, at any creamery, it will constitute sufficient cause to either rate the milk as Grade C or to exclude such milk from sale within the City of New York.

RULES AND REGULATIONS FOR THE PURPOSE OF RESTRICTING THE SALE OF CON- DENSED SKIMMED MILK.

DEFINITION.

Condensed skimmed milk is condensed milk in which the butter fat is less than twenty-five (25) per cent. of the total milk solids.

REGULATIONS.

The cans containing such milk shall be colored a bright blue and shall bear the words "Condensed Skimmed Milk" in block letters at least two inches high and two inches wide, with a space of at least one-half inch between any two letters. The milk shall be delivered to the person to whom sold, in can or cans, as required in this regulation, excepting when sold in hermetically sealed cans.

*EXTRACTS FROM THE SANITARY CODE OF THE CITY
OF NEW YORK.*

SEC. 52. No person shall have at any place where milk, cream, butter or cheese is kept for sale, nor shall at any place sell, deliver, or offer, or have for sale, or keep for use, nor shall any person bring or send to the City of New York any milk which is unwholesome, unclean, watered or adulterated, or milk known as "swill milk," or milk from cows or other animals that have been fed in whole or in part on swill, distillery waste or any substance in a state of putrefaction, or which is in any way unwholesome, or milk from sick or diseased cows or other animals, or any cream, butter or cheese made from any such milk, or any unwholesome butter, cheese or cream.

SEC. 53. No milk which is watered, adulterated, reduced or changed in any respect by the addition of water or other substance, or by the removal of cream, shall be brought into the City of New York, or held, kept, sold or offered for sale at any place in said city; nor shall any one keep, have, sell or offer for sale in the said city any such milk.

No cream which is adulterated shall be brought into the City of New York, or held, kept, sold, or offered for sale in said city, nor shall any one keep, have, sell or offer for sale in said city any such cream. The term "cream" means that portion of milk represented in milk fat which rises to the surface of milk on standing or is separated from it by centrifugal force.

The term "adulterated" means:

First—Milk containing more than eighty-eight and one-half per centum of water or fluids.

Second—Milk containing less than eleven and one-half per centum of milk solids.

Third—Milk containing less than eight and one-half per centum of solids not fat.

Fourth—Milk from which any part of the cream has been removed.

Fifth—Milk containing less than three per centum of fats.

Sixth—Cream which contains less than 18 per centum of butter fat.

Seventh—Milk, or cream from milk which has been drawn from animals within fifteen days before, or five days after parturition.

Eighth—Milk, or cream from milk which has been drawn from animals fed on distillery waste, or any substance in a state of putrefaction, or on any unwholesome food.

Ninth—Milk, or cream from milk which has been drawn from cows kept in a crowded or unhealthy condition.

Tenth—Milk, or cream which has been diluted with water or any other fluid, or to which has been added, or into which has been introduced any foreign substance whatever.

Eleventh—Milk or cream, the temperature of which is higher than 50 degrees Fahrenheit, or which contains an excessive number of bacteria. This requirement includes "Grade C Milk" after pasteurization.

Twelfth—Milk or cream which is produced in violation of the rules and regulations adopted by the Board of Health.

The provisions of this section shall not be applicable, however, to modified milk, held or offered for sale under permit therefor from the Board of Health, pursuant to the rules and regulations of said Board, but the provisions of this section shall apply to cream sold under any foreign name meaning cream, such as smeteny, crema, rahm and to all cream products and preparations such as homogenized products and milk curds. The provisions concerning temperature and bacterial content shall not apply to sour cream.

SEC. 54. Any milk found to be adulterated, which has been brought into the City of New York or is held or offered for sale in said city, may be seized and destroyed by any inspector or other officer of this Department authorized to inspect same.

SEC. 55. No condensed milk made from milk produced and handled under conditions not conforming at least to the requirements of those designated for Grade C or which is adulterated shall be brought into the City of New York or held, kept, sold, or offered for sale at any place in said city nor shall any one have, keep, sell, or offer for sale in said city any such condensed milk. The term "adulterated," when used in this section, refers to condensed milk in which the amount of fat is less than twenty-five per centum of the milk solids contained therein, or to which any foreign substance whatever has been added, excepting sugars, as in preserved milks.

The provisions of this section shall not be applicable as regards the amount of fat to condensed skimmed milk held or offered for sale under permits therefor issued by the Board of Health and pursuant to the rules and regulations of said Board.

SEC. 56. No milk or cream condensed or concentrated milk, condensed skimmed milk or modified milk, shall be held, kept, offered for sale or sold and delivered in the City of New York without a permit in writing therefor from the Board of Health, subject to the conditions thereof and in accordance with the rules and regulations adopted by the said Board.

By the term "modified milk" is meant milk of any subdivision of the classification known as "Grade A; for Infants and Children," which has been changed by the addition of water, sugar of milk, or other substance intended to render the milk suitable for infant feeding.

The provisions of this section shall not apply to milk or cream, sold in hotels and restaurants, nor to condensed milk or condensed skimmed milk when contained in hermetically sealed cans.

SEC. 56a. All milk or cream held, kept, offered for sale, sold or delivered in the City of New York shall be so held, kept, offered for sale, sold or delivered in accordance with rules and regulations adopted by the Board of Health and under either or any of the following grades or designations and under no other, namely:

Grade A: For Infants and Children.

1. Milk or cream (raw).
2. Milk or cream (pasteurized).

Grade B: For Adults.

1. Milk or cream (pasteurized).

Grade C: For Cooking and Manufacturing Purposes Only.

1. Milk or cream not conforming to the requirements of any of the subdivisions of Grade A or Grade B, and which has been pasteurized according to the rules and regulations of the Board of Health or boiled for at least two (2) minutes.
2. Condensed skimmed milk.
3. Condensed or concentrated milk.

The provisions of this section shall apply to sour cream, sour milk, buttermilk, Kumyss, Matzoon, Zoolak and similar products, and to all cream products such as smeteny, homogenized milk or milk curds.

SEC. 56b. The rules and regulations governing the sale of dipped or loose milk or cream are hereby made a part hereof, and a copy of such rules and regulations shall be posted and kept posted in a conspicuous place where said milk or cream as aforesaid is sold.

SEC. 57. Buttermilk, sour milk, sour cream, Kumyss, Matzoon, Zoolak and similar products shall not be made from any milk or cream of a less grade than that designated for Grade B and shall be pasteurized before being put through a process of souring or fermentation. Sour cream shall not contain a less percentage of fat than that designated for cream.

SEC. 183. It shall be the duty of all persons having in their possession bottles, cans or other receptacles containing milk or cream, which are used in the transportation or delivery of milk or cream, to clean or cause them to be cleaned immediately upon emptying.

No person shall use or cause or allow to be used any receptacle which is used in the transportation and delivery of milk or cream for any purpose whatsoever other than the holding of milk or cream; nor shall any person receive or have in his possession any such receptacle which has not been washed after holding milk or cream or which is unclean in any way.

RULES AND REGULATIONS FOR THE PROPER MAINTENANCE OF COWS AND COW STABLES WITHIN THE CITY OF NEW YORK, WHERE MILK IS PRODUCED AND PREPARED FOR SALE WITHIN THE CITY OF NEW YORK.

1. Milk produced in violation of these rules and regulations shall be deemed adulterated as described in Section 53, subdivision 10, of the Sanitary Code.

2. All water used for washing and cleaning containers, utensils, or apparatus used in preparing milk for sale in the City of New York shall be clean and wholesome. The water shall be, whenever possible, from a public supply of known purity. No water other than from a public supply shall be used within the City of New York without a permit therefor issued by the Board of Health.

THE STABLE.

3. The floors of all cowstables must be constructed throughout of cement, and shall be so graded as to discharge all drainage from one or more points into properly trapped sewer-connected drains. Where no sewer is provided the drains must discharge into properly constructed cesspools. The floor opening of each drain shall be covered by a suitable metal strainer.

4. All manure gutters shall have a depth of at least 6 inches at all points, and shall be constructed of cement and be properly graded and drained.

5. In all stables which are so constructed that the cows stand tail to tail, there shall be a space of at least 6 feet between the

outer edges of the opposite manure gutters. The floors and all of the spaces behind the cows shall be at least as high as the floors of the cow beds.

6. The cow beds shall be constructed of such a length that all excreta will naturally fall into the gutters.

7. All floors and cowbeds must be flushed with water at least once each day, and must at all times be kept in a cleanly condition.

8. The ceiling and walls must be sheathed and smoothly finished to prevent the collection of dust.

9. The ceilings, side-walls, and ledges must be properly white-washed or painted with some light colored waterproof paint unless constructed of smooth cement or other similar material. They shall at all times be kept clean and free from dust, dirt and cobwebs. In all stables constructed hereafter, the ceilings, side-walls and other woodwork shall be built of dressed material.

10. The stable shall be of sufficient size to provide 600 cubic feet of air space for each cow. There shall be at least four square feet of window light for each six hundred cubic feet of air space, and the windows shall be so situated as to afford an equal distribution of light throughout the entire stable.

11. The window panes must be kept clean at all times.

12. The stable must be provided with some adequate means of ventilation of an approved automatic or gravity system, allowing thirty square inches of intake flues per six hundred cubic feet of air space, and at least forty square inches of outlet flues per six hundred cubic feet of air space.

13. The ventilation of the stable must be such that the air will be kept constantly fresh and sweet.

14. In all stables hereinafter constructed or buildings altered to be used as stables, there shall be no interior constructions of wood other than the walls and ceilings. All stanchions, racks and supports must be of smooth round metal.

15. All stables must be provided with a water supply conveniently located and sufficient for all purposes.

16. No rubbish, refuse, or material foreign to its proper maintenance shall be kept or allowed to remain in a cow stable.

17. All liquid excreta must be discharged through a proper connection into a sewer or properly constructed cesspool, or must be absorbed by some suitable material.

18. Manure must be removed from the stable as often as may be necessary, to prevent the creation of a nuisance or the discharge of offensive odors.

19. Upon its removal from the stable, manure must be immediately taken from the premises or else stored in the boxes provided for that purpose, and removed from such boxes daily.

20. Manure boxes constructed of cement and furnished with closely fitting metal lined covers shall be provided of sufficient capacity for the needs of the stable.

21. Whenever wet brewers' grains are used for feeding cattle, such grains must be kept in cement boxes or pits. The floors of such drain pits must be so graded as to discharge drainage into properly trapped drains that are connected with a sewer or cesspool. The doors of all grain pits must be tight fitting, and lined with sheet metal on the inside. There shall be no direct opening from a grain pit to the stable.

22. The surface of the ground in front of all grain pits and manure boxes must be covered with cement over a stone foundation for a space of at least fifteen feet (15') wide and twenty feet (20') long. This surface must be so graded as to discharge all drainage into a centrally located, properly trapped sewer, or cesspool connected drain.

23. Connected with all stables in which milk is produced for sale in New York City, there shall be suitable barn yards or exercise paddocks, and except during extremely inclement weather, the cows shall be turned out of the stable for exercise at least three hours each day.

24. The premises surrounding the stable and the milk house shall be so graded as to prevent the accumulation of surface water and shall be maintained in a clean and dry condition, and free from rubbish, garbage, or other objectionable matter.

25. No stagnant water, soggy or water or sewer saturated ground, uncovered cesspool, or uncovered manure pit shall be maintained on the premises, or adjacent thereto, nor shall any hog-pen be maintained within fifty feet (50') of any cow-stable or milk-house.

26. No privy shall be maintained within fifty feet (50') of a cow-stable or milk-house. All privies on premises or adjacent thereto shall be constructed with water-tight vaults, the top and sides of which shall be sealed and protected from flies. All seats of privies shall be provided with automatically closing tight covers. All privies must be maintained in a clean and sanitary condition at all times.

27. All wagons used for the transportation of manure and brewers' grains shall, if kept on the dairy premises, be always maintained in a cleanly condition, and shall be kept covered with clean and suitable canvas or tarpaulin.

28. All animals other than cows must be excluded from the stable and no part of the stable shall be used for living or domestic purposes or human habitation.

THE MILK HOUSE AND UTENSILS.

29. The milk house shall be within easy and convenient access of the stable, but shall have no direct communication therewith.

30. The floors shall be of cement, and so graded as to discharge all surface drainage at one or more points into properly trapped sewer or cesspool connected drains, the floor openings of which shall be provided with suitable iron strainers.

31. The walls and ceilings must be sheathed and finished smooth to prevent the accumulation of dust.

32. The interior of the milk house, unless constructed of cement or similar material, must be painted with some light colored, waterproof paint, and must be maintained at all times in a cleanly condition and free from dust, dirt, rubbish and cobwebs. No material foreign to the proper care and handling of milk shall be kept or allowed to remain in the milk house.

33. Separate rooms must be provided for the handling and storing of milk and the washing and storing of utensils. Bottle caps and tags must not be stored in the milk handling room. A sufficient number for immediate purposes should be taken to the bottling room immediately preceding the process of bottling.

34. A convenient supply of hot and cold water must be provided sufficient for all purposes of washing utensils and cooling milk.

All pails, strainers, bottles, cans and apparatus used in handling or bottling milk must be washed immediately after using, in hot water and some proper alkaline washing solution, rinsed with clean boiling water and stored in such a manner as to remain clean until used.

35. The wash room must have tubs for washing purposes, which shall be constructed of some non-absorbent material. All draining shelves and racks shall also be of non-absorbent material.

36. Each room of the milk house shall be provided with sufficient window light, and all doors and windows shall be screened to prevent the access of flies, between the 1st day of May and the 1st of November of each year. The premises shall be kept free from vermin at all times. All doors shall be self-closing.

37. The milk room shall contain cooling and storage facilities of sufficient capacity to cool and store all milk produced on the premises during twenty-four hours, to a temperature of 50° F. or below. If a pool is used for these purposes it shall be constructed of impermeable material and shall be properly drained and trapped. All pools used in the cooling or storage of milk shall be emptied and cleaned at least once in twenty-four hours.

38. Wherever there is direct connection between the milk room and any other room, a self-closing door must be provided.

39. No pail shall be used during the process of milking which has a top opening of a diameter greater than 8 inches.

40. The milk house and each room thereof must be of sufficient size to allow plenty of room, and no part of the milk house shall be maintained in an over-crowded condition.

41. The inner surface of all milk pails and utensils shall be smooth and heavily tinned; all seams must be soldered flush.

MILKERS, MILK AND MILKING.

42. The milk shall at no time be exposed to dust or dirt.

43. All milking and milk handling must be conducted in a cleanly manner.

44. No person having or coming in contact directly or indirectly with any infectious diseases shall be allowed to milk, or handle milk or milk utensils.

45. The outer clothing of milkers and milk handlers must consist of clean overalls and jackets of some light colored material.

46. The cows must be groomed daily, and be kept at all times clean and free from accumulations of manure, mud or other filth.

47. The long hairs upon the flanks, udders and tails must be clipped and kept short.

48. The udders and teats must be washed clean immediately prior to milking and dried with a clean cloth.

49. To prevent the cows from lying down between cleaning and milking, a throat latch shall be provided and used.

50. Hands of milkers and milk handlers must be washed clean with soap and water immediately prior to—and kept clean during—all milking and handling of milk. Convenient facilities, consisting of water, soap, basin and clean towels, shall be provided for such purpose.

51. The hands and teats must be kept dry during milking. The first stream from each teat shall be rejected.

Cows.

52. The cows must be healthy and free from disease as determined by a physical examination. Such examination must be made at least once each year by some qualified veterinarian and a certificate certifying thereto be filed with the Department of Health; and no cow shall be admitted to the herd until after such physical examination.

53. Only feed which is of good quality and only grain and coarse fodder which are free from dirt and mould shall be used. Distillery waste or any substance in an advanced or injurious state of putrefaction must not be fed.

54. No hay or other dry fodder shall be fed to cows during milking or immediately prior thereto.

55. The cows shall be bedded with some clean material, preferably straw, sawdust, or shavings, and the bedding shall be renewed each day.

56. Milk from diseased cows, and milk which has been polluted with fecal matter, must be immediately destroyed.

57. Only stools constructed of metal having a smooth surface shall be used, and these must be kept clean at all times.

58. All milk as soon as drawn must be immediately removed to the milk house, and strained; all milk must be cooled to at least 50 degrees F. within two hours of its production and maintained at or below such temperature until delivered to the consumer.

59. These rules and regulations shall immediately apply to all cow-stables and milk-houses which may be hereafter constructed in the City of New York for the production of milk for sale in the City of New York, or which may be remodeled for such use. Cow-stables and milk-houses already in existence shall, as regards construction, be made to comply with these rules and regulations within six months after their adoption. As regards methods of operation, these rules and regulations shall immediately apply to all cow-stables and milk-houses in the City of New York producing milk for sale within said City.



